

Recall of tainted eggs expands

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The nationwide recall of tainted eggs expanded Friday as a second Iowa egg farm was linked to the ongoing investigation of a salmonella outbreak that has already sickened more than 1,000 people.

Iowa's Hillandale Farms said Friday it was recalling its eggs after laboratory tests confirmed illnesses associated with them. The company did not say how many eggs were being recalled or if it is connected to Wright County Egg, another Iowa farm that recalled 380 million eggs earlier this week.

An FDA spokeswoman said the two recalls are related. The strain of salmonella poisoning is the same strain linked to Wright County Egg.

The eggs recalled Friday were distributed under the brand names Hillandale Farms, Sunny Farms, Sunny Meadow, Wholesome Farms and West Creek. The new recall applies to eggs sold between April and August.

Hillandale said the eggs were distributed to grocery distribution centers, retail groceries and food service companies which service or are located in fourteen states, including Arkansas, California, Iowa, Illinois, Indiana, Kansas, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota, Texas, and Wisconsin.

CDC officials said Thursday that the number of illnesses related to the outbreak is expected to grow. That's because illnesses occurring after mid-July may not be reported yet, said Dr. Christopher Braden, an epidemiologist with the federal Centers for Disease Control.

Almost 2,000 illnesses from the strain of salmonella linked to both recalls were reported between May and July, almost 1,300 more than usual, Braden said. No deaths have been reported. The CDC is continuing to receive information from state health departments as people report their illnesses.

The most common symptoms of salmonella are diarrhea, abdominal cramps and fever within eight hours to 72 hours of eating a contaminated product. It can be life-threatening, especially to those with weakened immune systems.

The form of salmonella tied to the outbreak can be passed from chickens that appear healthy. And it grows inside eggs, not just on the shell, Braden noted.

Thoroughly cooking eggs can kill the bacteria. But health officials are recommending people throw away or return the recalled eggs.

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